COURSE FOR INSTRUCTORS IN DAIRYING

March 31st to April 4th, 1908

The Course for Instructors consists of advanced work in dairying. There will be lectures and experiments in the dairy, and lectures and experiments in the chemical and bacteriological departments. A special lecturer of international reputation is usually secured for this Course.

No fee is charged.

SUMMER COURSE

May 1st to September 30th, 1908

For the benefit of those students who wish to learn Cheese and Butter-making under Summer conditions, we offer the privilege of working in our Cheese or Butter Departments at any time from May to September. From 3,000 to 5,000 pounds of milk and considerable cream on the cream-gathering plan are received daily and manufactured into cheese and butter. Those taking this Course have an opportunity of seeing the results of experiments which are conducted in the Creamery during the Summer, and are able to do more practical work than is possible during the Winter term. A carbonic anhydride ice machine is used for cooling the cream and for cooling the refrigerator. We also have an ice cold storage.

Special experiments in Cheese-making are in progress during the Summer.

No fees for this Course.

Re Railway Rates

Arrangements have been made with the Eastern Canadian Passenger Association for reduced rates on all railroads to our Short Courses. In purchasing railway ticket, secure from the agent, in addition to a regular SINGLE FIRST-CLASS TICKET, a Standard Certificate. If coming over more than one line, get a Certificate at each Junction. The Certificate, when signed by the President of the College, will entitle you to reduced rate for the return trip.

For Extra Copies

Of this Circular, or Bulletins, especially prepared for your use, or for Calendar and Information concerning the Ontario Agricultural College, address

G. C. CREELMAN, B.S.A., M.S.
PRESIDENT

Ontario Agricultural College, July, 1907.